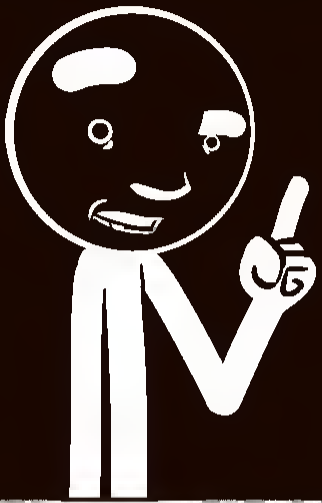
COOKING COMICALLY

WELL BUCKLE UP BOYS AND GIRLS 'CAUSE TODAY'S THE DAY

THIS RECIPE IS SO COMPLICATED THAT YOU LITERALLY WON'T HAVE TIME TO LISTEN TO ANY OF YOUR EXTENDED FAMILY'S POLITICAL RAMBLINGS

AND IT'S SO GOOD THAT NO ONE WHO EATS IT WILL REMEMBER WHAT THEY WERE TALKING

ABOUT



I CALL IT "SHUT UP AND THANKSGIVING" PIE

SERVES: 8

SHUT UP AND THANKSGIVING PIE

(VANILLA CREAM PIE)

DIFFICULTY

- NOT EATING A SINGLE NILLA WAFER WHILE YOU'RE

INGREDIENTS

THE CRUST STUFF

Pie Tin
1

Nilla Wafers
2 Cups 160g

melted Butter
6 Tbsp 85g

THE FILLING STUFF

Sugar
¾ Cup 150g

All-Purpose Flour
⅓ Cup 40g

Salt
1 Tsp 6g

Milk
3 Cups 700ml

Bananas
3

Egg Yolks
3

Butter
3 T

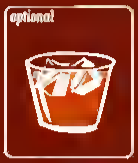
Vanilla
2

3 | 3 | 3 Tbsp 40g | 2 Tbsp 10ml

THE WHIP STUFF

Heavy Whipping Cream
1 Cup 235g

Powdered Sugar
1 Tbsp 8g



Bourbon
~1 Tbsp 15ml

Vanilla
Dash

THE CRUST STUFF

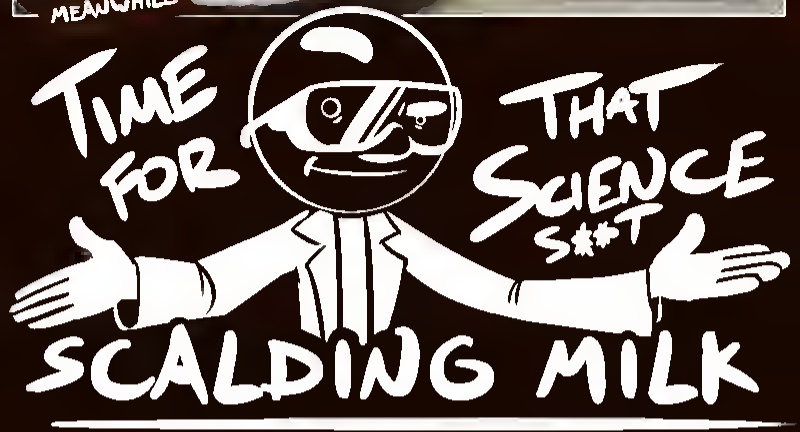
Rilla Wafers
1½ Cups 120g

melted Butter
6 Tbsp 85g

SAVE THE LEFTOVERS TO SPRINKLE ON TOP OF THE FINISHED PIE
MIX WELL AND TRANSFER TO A PIE TIN
PRESS THE MIXTURE AND FORM IT TO THE PIE TIN
BAKE @350°F (175°C) FOR 5

MEANWHILE

MINUTES



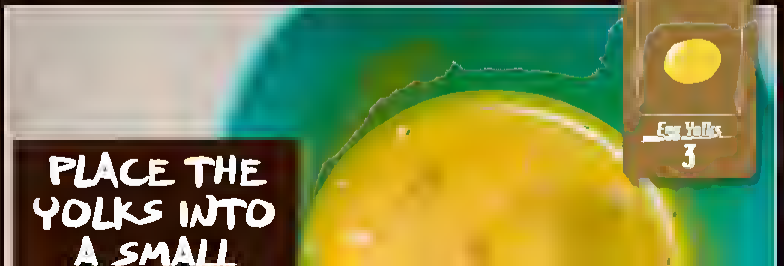
SCALDING MILK

PLACE THE MILK ON HIGH HEAT JUST UNTIL IT BEGINS TO BUBBLE, THEN REMOVE FROM HEAT AND LET COOL TO LUKEWARM

THIS CAUSES DENATURATION OF THE PROTEINS IN THE MILK AND CHANGES ITS CHEMICAL INTERACTIONS WITH OTHER INGREDIENTS. SCALDED MILK IS COMMONLY USED IN CUSTARDS SUCH AS THIS ONE TO HELP WITH THICKENING AND SETTING. IT IS ALSO USED IN BREADS TO HELP WITH RISING.

TIME TO SEPARATE SOME YOLKS

YOU CAN USE THE TRADITIONAL WAY WHEN YOU CRACK THE EGG OR JUST USE AN EMPTY PLASTIC BOTTLE



DISH, WHISK LIGHTLY AND SET ASIDE

THE FILLING STUFF

Sugar
3/4 Cup 150g

All-Purpose Flour
1/3 Cup 40g

Salt
1 Tsp 6g

PLACE THE SUGAR FLOUR AND SALT INTO A PAN AND PLACE ON MEDIUM HEAT

IF YOUR BURNER GOES

TO 10, SET IT TO 4

THEN SLOWLY POUR THE MILK INTO THE PAN AND MIX

CONTINUE STIRRING AND COOKING WHILE THE MIXTURE THICKENS

JUST SLIGHTLY LESS THICK THAN PUDDING REMOVE IT FROM HEAT

SCIENCE BREAK #2

TEMPERING EGGS

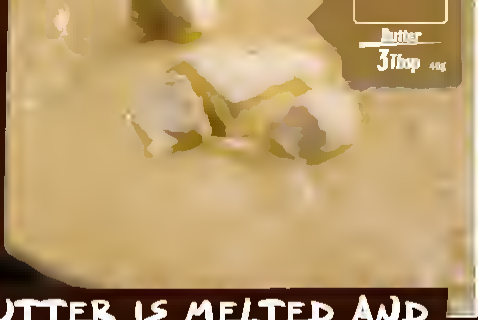
SLOWLY DRIP A FEW SPOONFULS OF THE HOT MIXTURE INTO YOUR EGG YOLKS WHILE CONSTATLY STIRRING

THIS WILL SLOWLY RAISE THE TEMPERATURE OF THE EGGS INSTEAD OF COOKING THEM OUTRIGHT. THIS WAY WHEN YOU STIR THE YOLKS IN WITH THE REST OF THE MIXTURE THE EGGS WILL NOT IMMEDIATELY COOK AND WILL INSTEAD BLEND WITH THE REST OF THE MIXTURE AND OFFICIALLY MAKE THIS A CUSTARD.

AND ONCE THE YOLKS ARE WARM STIR THEM IN WITH THE REST OF THE MIXTURE AND RETURN TO HEAT TO COOK FOR ANOTHER COUPLE OF MINUTES

REMOVE THE MIXTURE

FROM HEAT AGAIN AND IMMEDIATELY ADD IN THE BUTTER AND VANILLA

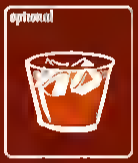


ONCE THE BUTTER IS MELTED AND MIXED IN LEAVE THE CUSTARD TO COOL AND GET STARTED ON THE WHIPPERSNAP

THE WHIP STUFF

Heavy Whipping Cream
1 Cup 235g

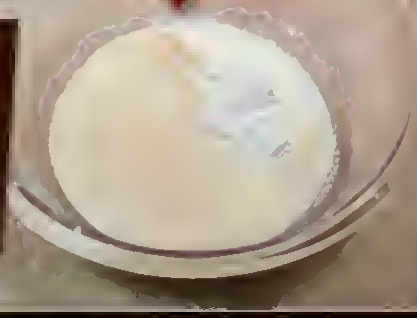
Powdered Sugar
1 Tbsp 8g



Bourbon
~1 Tbsp 15ml

Vanilla
Dash

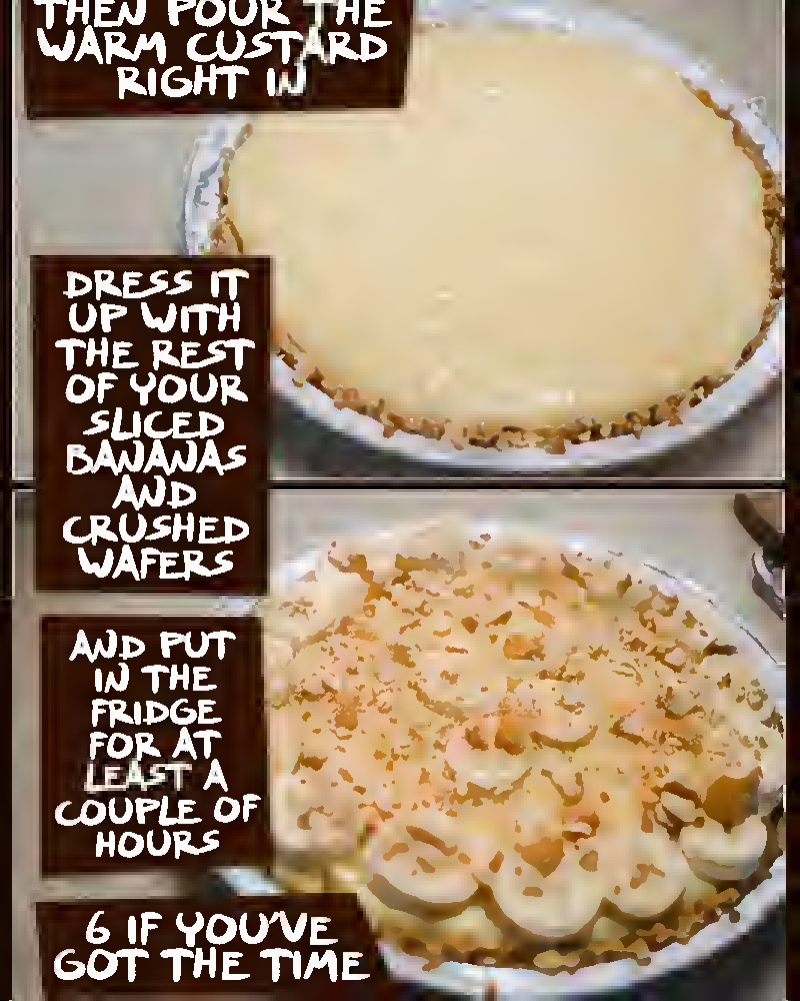
ADD ALL THESE THINGS TO A BOWL AND...



WHIP THE
S**T OUT
OF IT

STOP WHEN IT LOOKS LIKE WHIPPED CREAM
SLICE THOSE BANANAS UP
3

AND LINE
THE CRUST
WITH THEM


THEN POUR THE WARM CUSTARD RIGHT IN
DRESS IT UP WITH THE REST OF YOUR SLICED BANANAS AND CRUSHED WAFERS
AND PUT IN THE FRIDGE FOR AT LEAST A COUPLE OF HOURS
6 IF YOU'VE GOT THE TIME

SPEAKING OF TIME... YOU'VE GOT SOME TO KILL
ONCE IT'S NICE AND CHILLED...
SLICE, SLATHER, SERVE AND ENJOY

THE NOTES

- This is quite a complex recipe but don't let yourself get too intimidated by it. Just follow the steps and take it slow.

- There are many ways you can simplify this down, like using a premade pie crust or banana pudding mix, but making it from scratch is deliciously rewarding.

- Hope you all have a happy and safe Thanksgiving.

- The game in the screenshot is Titanfall 2. It's really fun so far and the developer is doing all the right things.

AND AS ALWAYS

THANK YOU FOR READING

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